Built in kitchen appliances autumn 2009

PERFEKT IN FORM UND FUNKTION

AEG

Electrolux

-18°C
5°C
NIGHT CYCLE

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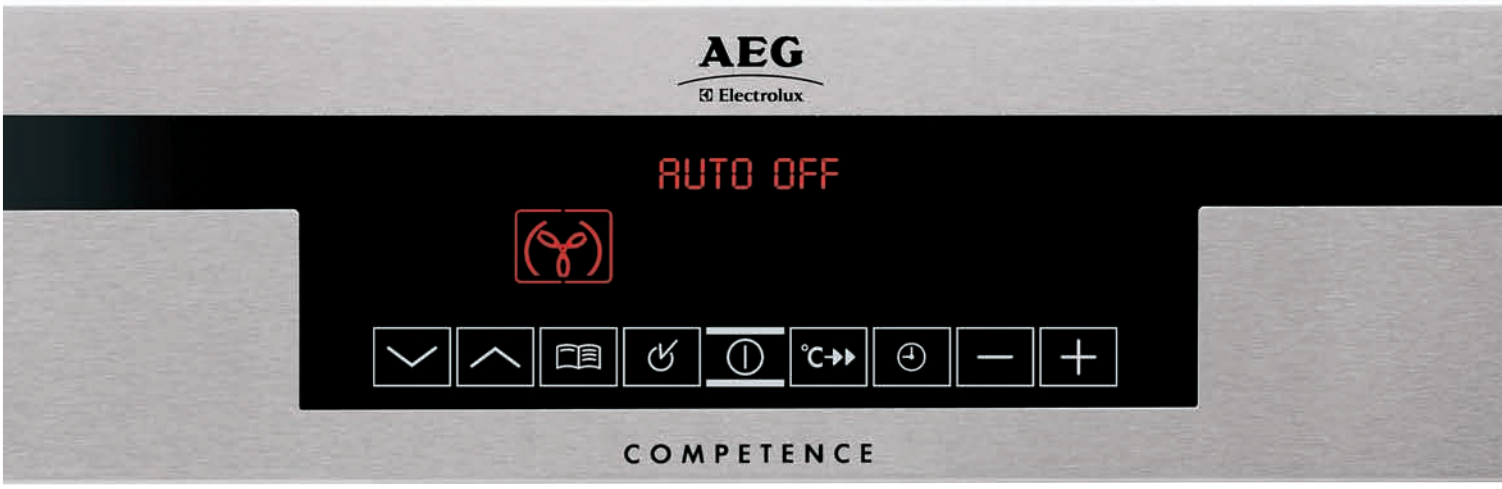
AEG
Electrolux

Advanced engineering from Germany.

AEG. Founded in Germany over a century ago on a simple philosophy: everything it designs should be perfect in both form and function. Today, all AEG-Electrolux products remain true to these same Germanic principles. Premium form married to pioneering function. The AEG-Electrolux built-in range has been created with premium kitchens in mind – with design that enhances the overall look of the kitchen, together with the latest, high-performance technology to meet the most uncompromising standards.

Design and function.



Precision engineering.

AEG stands for Advanced Engineering from Germany, which represents unrivalled form, function and features. All our appliances offer outstanding performance, versatility and reliability with stylish aesthetics to enhance your kitchen design. AEG-Electrolux products are developed and manufactured with meticulous attention to detail, using the best of modern design and the very latest technology.

Award-winning design.

AEG-Electrolux ovens have high performance design built-in, receiving several design awards including the prestigious IF Product Design Award 2008, the Red Dot Design Award 2008 and the Get Connected Award 2009. Look for the following accreditations throughout the brochure.

reddot design award winner 2008

product design award 2008

get Connected PRODUCT OF THE YEAR AWARD 2009

Anti-fingerprint stainless steel.

This stylish finish from AEG-Electrolux takes the elegance and lustre of stainless steel one stage further, eliminating unsightly fingerprints and ensuring your kitchen looks effortlessly clean. All AEG-Electrolux ovens, microwaves and compact products feature this stylish finish.

The kitchen that sounds like a library.

Maintaining a peaceful home environment is a top priority for AEG-Electrolux. We believe a kitchen should not only be easy on the eye, it should also be easy on the ear.

AEG-Electrolux is so dedicated to producing quiet, high performance appliances that we have teamed up with the UK Noise Association (UKNA) to develop an accreditation showing which appliances operate extremely quietly. The UKNA have the following guidelines for 'quiet' appliances:

Dishwashers under	45dB(A)
Cooker hoods under	60dB(A)

If a peaceful kitchen is a priority for you, please look out for the logo on our quietest appliances.

sSSH?
Endorsed by the UK Noise Association

Safety in mind.

Your safety and health is of paramount importance to us, that's why AEG-Electrolux appliances are always designed with safety in mind. Most of our ovens and hobs come with a child safety lock and an auto-safety switch off, whilst the safety thermocouples on gas hobs ensure that if the flame is inadvertently extinguished, the gas stops flowing immediately. Our engineers work hard to ensure that your kitchen is a safe, relaxing place.

Energy information.

AEG-Electrolux has always been committed to minimising electricity, water and detergent consumption. Most of our appliances achieve A or A+ energy and performance ratings, all of our double ovens are A/A rated, an industry first.

Our environmental policy minimises the ecological impact of every appliance at each stage of its life, from manufacture to disposal.

energy saving recommended
www.energysavingtrust.org.uk

12:30
OK
COMPETENCE
AEG
Electrolux

Ovens

AEG-Electrolux have a range of single and double ovens in a variety of colours. AEG-Electrolux offers an array of truly advanced technology from a multifunction oven with fully integrated steam functions to a double oven with electronic interactive display and digital cooking.

AEG
Electrolux

High performance in design.

The AEG-Electrolux range of ovens delivers the ultimate in style and performance, combining stylish, award winning design with truly advanced technology.

AEG-Electrolux's unique full size multifunction single oven with fully integrated steam functions or our new advanced multifunction single oven with digital auto-cooking achieve perfect results every time. The latest Avantgarde technology takes all the guesswork out of cooking and all AEG-Electrolux standard single ovens are 'A' energy rated for optimum performance.

Energy A Class

AEG-Electrolux's new range of built in and under-counter double ovens now feature UK market leading innovation – 'A' energy rating in both ovens, the latest technology and the most energy efficient range, for excellent economy. Electronic interactive LCD displays and digital cooking with temperature recommendation ensure complete control of the cooking process.

Perfect in form

AEG-Electrolux ovens have high performance design built in, receiving several design awards including the prestigious IF Product Design Award 2008 and the Red Dot Design Award 2008. The appearance of our ovens coordinates perfectly with all other kitchen appliances to enhance the appearance of every kitchen.

All AEG-Electrolux single and double ovens now feature anti-fingerprint stainless steel taking the elegance of steel to the next level, ensuring your oven always looks great in your kitchen.

Precise control for peace of mind.

Perfect safety

Isofront® and Isofront® plus.
All AEG-Electrolux oven doors are either quadruple, triple or double-glazed. These multi-layered glass panes are removable for easy cleaning and covered in a special heat reflective coating keeping the heat in the oven and the door cooler.

Auto safety switch off.
For peace of mind, the oven automatically switches off when it is left on for too long – time and temperature dependent.

Child lock.
On selected AEG-Electrolux ovens, the controls can be locked to prevent misuse for extra security and peace of mind.

Perfect control

Avantgarde technology – automatic solutions for perfect results.
Avantgarde is the latest in intelligent digital technology, designed to take the guesswork out of cooking. With a host of advanced features, Avantgarde ovens will automatically make recommendations to help achieve perfect cooking results.

All the oven features and functions are selected quickly and simply using the responsive touch control LCD panel and the display shows you how long food has been cooking for, so there is no need to keep an eye on the clock.

The Avantgarde's clever controls have preset recipes programmed in for you to try, automatically recommending the optimum cooking function and temperature for perfect results. You can also save your favourite recipes into the Avantgarde's memory, so that the required cooking settings are automatically selected when the recipe is entered. Automatic weight programmes mean all you have to do is select the food type and enter the weight; the oven will select the preferred cooking function and temperature required.

The residual heat indicator in the display shows the level of heat left in the oven after it has been switched off. This is also an ideal energy saving method to keep food warm with the residual cooking heat.

Interactive digital cooking.
The interactive digital LCD display provides constant information ensuring complete control of the cooking process. It recommends the ideal cooking temperature and when the temperature has been reached, shows how long the oven has been on and the function selected. The digital push button controls are accurate and easy to clean.

Menu guided temperature control.
The digital LED display makes programme selection easy by recommending the ideal cooking temperature and advising when the temperature has been reached. The digital retractable rotary controls are easy to use, with LED illumination.

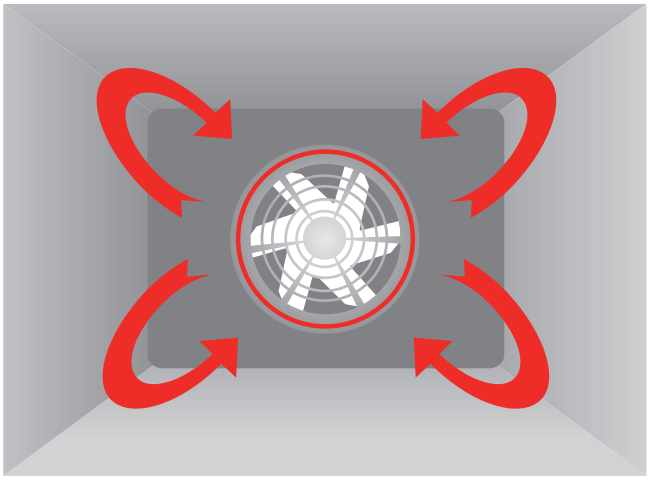
Retractable rotary controls.
Provide a flush finish for easy cleaning.

Fully programmable oven timer.
All AEG-Electrolux ovens have a fully programmable oven timer with minute minder facility and 24-hour clock. The oven can be programmed to switch on, begin cooking and then switch off after a set duration, also sounding an alarm when the cooking is completed, enabling forward planning and precise control. There is also the count up timer function letting you know how long the oven has been on, cutting out the guesswork.

The perfect cooking experience.

Perfect in function (Oven functions)

Multifunction.
AEG-Electrolux multifunction ovens combine fan cooking with conventional cooking, giving up to 10 oven tailored functions for exceptional cooking versatility.



True fan - Ventitherm®.
The True fan – Ventitherm® cooking system gently circulates hot air evenly throughout the oven cavity, keeping food moist and achieving perfect cooking results.

This function is very economical and quicker, as the oven heats up faster, eliminating the need to pre-heat for most dishes and reducing temperatures by 20%, saving both time and energy.

The precise true fan cooking system ensures no transfer of flavours, so sweet and savoury dishes can be cooked together. True fan - Ventitherm® allows a greater range of cooking temperatures from 30°C-300°C, ideal for bread proving to meringues, to the traditional Christmas turkey dinner.

Fan controlled defrosting.
A hygienic and gentle way to defrost food. Suitable for even the most delicate items such as cream cakes, this defrost function slowly circulates room temperature air around the food, defrosting it in less than half the usual time.

Conventional cooking.
Heat from the top and bottom elements provide traditional cooking, ideal for baking breads and cakes on one level. This function creates zoned areas of heat, hotter at the top – cooler at the bottom, suitable for cooking foods of a similar flavour that require slightly different oven temperatures.

Rotitherm® roasting.
Heat produced by the top elements is circulated around the food by the fan. This clever setting gives the perfect authentic spit roast effect for meat, poultry and roasting potatoes; all the benefits of a rotisserie without the mess.

Fan baking.
The True fan – Ventitherm® and base element combine together to give direct heat to the base of foods making this setting the perfect environment for baking. It is ideal for crisping the base of pizzas, quiches and cooking in dense cookware.

Moist fan baking.
This clever function uses the True fan – Ventitherm® setting whilst closing the ventilation valve therefore retaining more moisture in the oven cavity. This function is excellent for baking foods that require a moister cooking environment e.g. light fluffy fatless sponges and baked soufflés.

Base heat finishing.
Heat from the bottom element only. Perfect for reheating pies and pastries as it keeps the pastry crisp. It can also be used to warm plates.

Top heat browning.
A gentle heat from the top element only, ideal for browning lasagne or shepherd's pie.

Slow cook.
Uses low temperatures to gently tenderise and cook foods through. This is ideal for casseroles and joints.

Food probe.
Simply place the probe into the food and use the manual to select the correct internal temperature for your preferred taste. When the tip of the probe reaches this temperature the oven switches off. It takes the guesswork out of cooking and ensures your food is never under or over cooked. Ideal for joints, en croûte dishes and even a nut roast.

Keep warm.
Heat from the top and bottom elements are used to maintain a set temperature of 80°C, ideal for keeping food warm until ready to serve without drying the food out.

Heat and hold.
This setting enables you to programme the oven to automatically switch to the Keep warm setting after completion of baking or roasting. This option runs at 80°C for 30 minutes, after which the oven automatically switches itself off.

Speedcook function.
This function may be used with True fan – Ventitherm®, fan baking, conventional and Rotitherm® roasting. The oven reaches the required temperature almost immediately, eliminating the need to preheat the oven. This efficient feature is ideal for cooking convenience foods or recipes such as biscuits that may quickly spread into one another.

Dual circuit variable grill.
Uses the inner and outer parts of the grill element to provide full width even grilling, ideal for larger portions. The heat is controllable.

Single circuit variable grill.
Uses only the inner part of the grill element, ideal for smaller portions such as 2 pieces of toast. The heat is controllable and using one element is more energy efficient.

The healthier way to cook.

The AEG-Electrolux multifunction oven with steam lets you bake and steam at the same time. Steam is the chef's secret that helps them to create food that is crisp and golden while at the same time being delicious and succulent.

Steam settings

Vigorous steam.
The steam generator works with a fixed temperature at 96°C, to deliver a constant flow of steam. Ideal for vegetables, rice and fish, it ensures that all the vitamins and nutrients are retained within the food.

Interval steam.
This unique feature alternates steam and fan cooking with 25% steam and 75% hot air. Food is crisp on the outside but moist and succulent on the inside, so it looks and tastes better. Ideal for roasting, baking and complete meal cooking.

Interval plus steam.
This feature alternates between steam and fan cooking using 50% steam and 50% hot air. Food doesn't dry out, and the quality is preserved, making it ideal for reheating prepared dishes or heating convenience food.

Steam cleaning.
A special preset cleaning programme, which utilises the vigorous steam function. It helps eliminate the need for commercial oven cleaners. Simply wipe out after the programme ends.

Multifunction oven with steam.
Hot air and steam combine to deliver fantastic results with excellent health benefits, in both taste and preservation. Restaurants have had this advantage for years and the AEG-Electrolux B98205M is the only full size oven on the market that offers multifunction cooking with three fully integrated steam functions.

Food can be cooked to perfection with all the texture, colour and flavour preserved. Food is crisp on the outside whilst moist and succulent on the inside, so it looks and tastes better. The steam also isolates the food cooking, so that flavours do not mingle, meaning you can cook sweet and savoury at the same time.

Cooking with steam is also a healthier option retaining a far higher level of nutrients, vitamins and minerals in the food – reducing the need for fat and salt – with the ability to give golden crispy results. The AEG-Electrolux oven evens 'steam cleans' itself when the cooking is done.

Multifunction oven with steam cooking functions.

B9820-5

Multifunction single oven with steam cooking functions featuring Avantgarde technology.

- Anti-fingerprint stainless steel
- The multifunction oven provides a host of cooking functions for you to control the desired result
- Avantgarde the latest in intelligent technology, designed to take the guess work out of cooking
- Food probe, take the guesswork out of cooking and ensure your food is never over or under cooked. Ideal for joints and en croûte dishes

FEATURES
Vigorous steam
Interval steam
Interval plus
True fan - Ventitherm®
Rotitherm® roasting
Conventional cooking
Speedcook function
Moist fan baking
Fan baking
Food probe
80°C keep warm plus heat and hold
Base heat finishing
Low temperature cooking and slow cooking
Dual circuit economy variable grill
Fan controlled defrosting
CONTROL
Digital touch controls with fully interactive LCD display
Fully programmable oven timer
REASSURANCE
Isofront® plus triple glazed door
Full glass inner door with removable panes for easy cleaning
DESIGN
B9820-5-M: Anti-fingerprint stainless steel
ACCESSORIES
Various oven equipment available
Telescopic shelf runners (optional: TR3LST)

KB9820E-M - Compact multifunction single oven with fully integrated steam functions.

Energy A Class

Advanced digital auto-cooking options.

AEG-Electrolux's advanced sensor system detects the volume of food in the oven and based on the food category selected together with the time it takes to heat up, automatically selects the optimum cooking function and precise temperature and time to achieve the perfect result.

Baking.
Gently circulated hot air ensures excellent cooking results ideal for traditional baking.

Roasting.
Using the food probe, the oven senses when meats are cooked to your preferred taste, roasted to perfection.

Convenience food.
Ideal for re-heating or cooking prepared foods this option provides consistent results at your convenience.

Oven dishes.
Obtain superior results when cooking dishes from bread and butter pudding to soufflés or potato gratin.

Pizza.
Achieve the perfect result with a crispy base and gently melted cheese topping whether cooking fresh or frozen, thick or thin pizza.

True spit.
The AEG-Electrolux true spit function ensures you achieve authentic 'spit roasts' and may be combined with 3 cooking functions.

Odour filter system.
The new advanced selectable odour control system allows you to minimise unpleasant smells, grease and fat splashes meaning your kitchen can be smell free. Ideal for open plan living, the filter system itself is maintenance free.

Non-stick accessories.
The non-stick coating prevents food from sticking to the tray and can stand temperatures up to 250°C. Simply clean with hot water.

Multifunction oven with digital auto-cooking.

B9978-5

Multifunction single oven with digital auto-cooking and Pyroluxe® total auto cleaning system.

- Anti-fingerprint stainless steel
- The digital auto-cooking function achieves the perfect result
- The multifunction oven provides a host of cooking functions for you to control the desired result
- Pyroluxe® cleaning - the ultimate in oven cleaning, uses high temperatures to burn off the food residue leaving a fine ash which can simply be wiped away
- Advanced selectable odour filter eliminates unwanted smells from the oven - ideal for open plan living

FEATURES
True fan - Ventitherm®
Fan controlled defrosting
Rotitherm® roasting
Conventional cooking
Fan baking
80°C keep warm
Base heat finishing
Low temperature cooking and slow cooking
Dual circuit economy variable grill
Speedcook function
Food probe
True spit - 3 heating functions
CONTROL
Digital touch controls with fully interactive LCD display
Fully programmable oven timer
REASSURANCE
Isofront® plus quadruple glazed door
Full glass inner door with removable panes for easy cleaning
Auto safety switch off and child safety lock
DESIGN
B9978-5-M: Anti-fingerprint stainless steel
ACCESSORIES
Full width meat pan/grill pan
Telescopic shelf runners

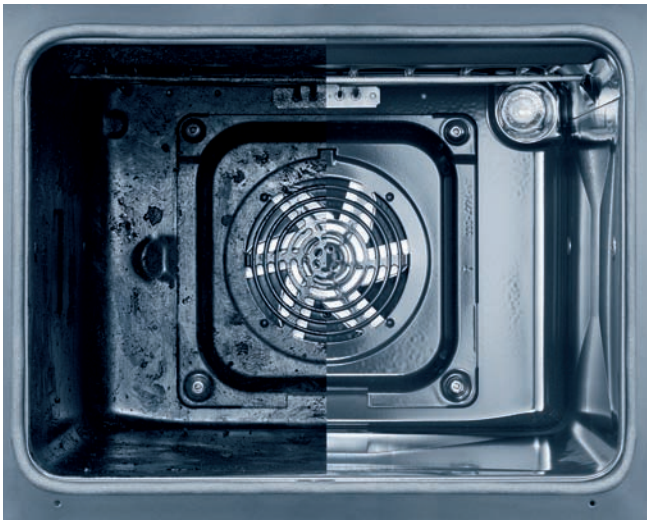
Energy A Class

Perfect cleaning.

Pyroluxe® cleaning.

The Pyroluxe® cleaning feature uses the latest technology to clean the oven itself, a perfect time saver. There is no more effective, easier or effortless way to clean the oven!

Once the Pyroluxe® setting has been selected, the oven heats to 500°C and burns off even the most stubborn cooking residues, leaving only a light ash, which can simply be wiped away with a damp cloth when the oven as cooled. All AEG-Electrolux appliances are designed with safety in mind, so the door locks during cleaning and with the quadruple glazed door reducing surface temperatures, the oven door is safe to touch even at 500°C. It thoroughly cleans even those difficult to reach places effortlessly and keeps your oven hygienically clean without using chemicals, whilst costing less than most household cleaners. All Pyroluxe® ovens feature light, normal and intensive cleaning options.



Heat activated catalytic cleaning.

The catalytic lining absorbs the grease from cooking and is activated by regular heating to 220°C. The grease residue is oxidised leaving the catalytic surface clean.

Diamond glazed enamel interior.

All AEG-Electrolux ovens feature ultra smooth enamel interiors making cleaning easier.

Easy to clean.

All AEG-Electrolux single and double in-column ovens have removable glass panes making cleaning easy. All ovens feature full glass inner doors with no dirt traps.

Digital Avantgarde oven with Pyroluxe® cleaning.

B9879-5

Single oven with Pyroluxe® Total Auto Cleaning system and touch control, featuring Avantgarde technology.

- Anti-fingerprint stainless steel
- The multifunction oven provides a host of cooking functions for you to control the desired result
- Avantgarde, the latest in intelligent technology, designed to take the guess work out of cooking
- Pyroluxe® cleaning - the ultimate in oven cleaning, uses high temperatures to burn off the food residue leaving a fine ash which can simply be wiped away
- Advanced selectable odour filter eliminates unwanted smells from the oven - ideal for open plan living

FEATURES
Light, normal and intensive Pyroluxe® cleaning
True fan - Ventitherm®
Rotitherm® roasting
Conventional cooking
Speedcook function
Fan baking
Food probe
80°C keep warm plus heat and hold
Base heat finishing
Low temperature cooking and slow cooking
Dual circuit variable grill
Fan controlled defrosting
CONTROL
Digital touch controls with fully interactive LCD display
Fully programmable oven timer
REASSURANCE
Isofront® plus quadruple glazed door
Full glass inner door with removable panes for easy cleaning
3 fully extendable telescopic shelf runners
Child safety lock
DESIGN
B9879-5-M: Anti-fingerprint stainless steel
ACCESSORIES
Full width meat pan, baking shelf, pizza stone

Energy A Class

Digital multifunction oven with Pyroluxe® cleaning.

B8871-5

Digital multifunction single oven with Pyroluxe® Total Auto Cleaning system.

- Anti-fingerprint stainless steel
- The multifunction oven provides a host of cooking functions for you to control the desired result
- Digital controls with fully interactive LCD display make setting the oven really easy
- Pyroluxe® cleaning - the ultimate in oven cleaning, uses high temperatures to burn off the food residue leaving a fine ash which can simply be wiped away

FEATURES
Light, normal and intensive Pyroluxe® cleaning
True fan - Ventitherm®
Rotitherm® roasting
Conventional cooking
Speedcook function
Fan baking
Food probe
80°C keep warm plus heat and hold
Base heat finishing
Low temperature cooking and slow cooking
Dual circuit economy variable grill
Fan controlled defrosting
CONTROL
Push button digital controls with LCD display
Fully programmable oven timer
REASSURANCE
Isofront® plus quadruple glazed door
Full glass inner door with removable panes for easy cleaning
Child safety lock
DESIGN
B8871-5-M: Anti-fingerprint stainless steel
ACCESSORIES
Full width meat/grill pan
Telescopic shelf runners (optional: TR2LS)

Energy A Class

B5741-5

Multifunction single oven with Pyroluxe® cleaning.

- Anti-fingerprint stainless steel
- The multifunction oven provides a host of cooking functions for you to control the desired result
- Retractable controls with digital temperature regulation
- Pyroluxe® cleaning - the ultimate in oven cleaning, uses high temperatures to burn off the food residue leaving a fine ash which can simply be wiped away

FEATURES
Light and normal Pyroluxe® cleaning
True fan - Ventitherm®
Rotitherm® roasting
Conventional cooking
Base heat finishing
Dual circuit economy variable grill
Fan controlled defrosting
Fan baking
Speedcook function
CONTROL
LED display with retractable control knobs
Fully programmable oven timer
REASSURANCE
Isofront® plus quadruple glazed door
Full glass inner door with removable panes for easy cleaning
Child safety lock
DESIGN
B5741-5-M: Anti-fingerprint stainless steel
B5741-5-B: Black
ACCESSORIES
Full width meat/grill pan
Telescopic shelf runners (optional: TR2LS)

Energy A Class

B99697-5
B99698-5

Multifunction side opening single oven with Pyroluxe® cleaning.

- Anti-fingerprint stainless steel
- Side opening oven door for easy access
- Digital touch controls with fully interactive LCD display make setting the oven easy
- The multifunction oven provides a host of cooking functions for you to control the desired result
- Pyroluxe® cleaning - the ultimate in oven cleaning, uses high temperatures to burn off the food residue leaving a fine ash which can simply be wiped away

FEATURES
Light, normal and intensive Pyroluxe® cleaning
True fan - Ventitherm®
Rotitherm® roasting
Conventional cooking
Low temperature and slow cooking
80°C keep warm plus heat and hold
Base heat finishing
Dual circuit economy variable grill
Fan controlled defrosting
Fan baking
CONTROL
Fully programmable oven timer
REASSURANCE
Isofront® plus quadruple glazed door
Full glass inner door with removable panes for easy cleaning
Child safety lock
DESIGN
B99697-5-M: Right-hand hinged
B99698-5-M: Left-hand hinged
ACCESSORIES
Full width meat pan
Telescopic shelf runners

Energy A Class

B4115-5

Multifunction single oven with 8 functions.

- New pull out oven door with CloseControl mechanism
- Anti-fingerprint stainless steel
- The multifunction oven provides a host of cooking functions for you to control the desired result
- Heat activated catalytic liners absorb fat splashes during cooking which are oxidised at high temperatures reducing cleaning time
- Retractable controls for a flush finish and easy cleaning

FEATURES
True fan - Ventitherm®
Rotitherm® roasting
Conventional cooking
Base heat finishing
Dual circuit economy variable grill
Fan controlled defrosting
Fan baking
CONTROL
LED display with retractable control knobs
Fully programmable oven timer
REASSURANCE
Isofront® plus triple glazed door
Full glass inner door with removable panes for easy cleaning
DESIGN
B4115-5-M: Anti-fingerprint stainless steel
ACCESSORIES
Full width meat/grill pan
Telescopic shelf runners (optional: TR2LS)

Energy A Class

B4101-5

Multifunction single oven with 8 functions.

- Anti-fingerprint stainless steel
- The multifunction oven provides a host of cooking functions for you to control the desired result
- Heat activated catalytic liners absorb fat splashes during cooking which are oxidised at high temperatures reducing cleaning time
- Retractable controls for a flush finish and easy cleaning

FEATURES
True fan - Ventitherm®
Rotitherm® roasting
Conventional cooking
Base heat finishing
Dual circuit economy variable grill
Fan controlled defrosting
Fan baking
CONTROL
LED display with retractable control knobs
Fully programmable oven timer
REASSURANCE
Isofront® plus triple glazed door
Full glass inner door with removable panes for easy cleaning
DESIGN
B4101-5-M: Anti-fingerprint stainless steel
B4101-5-B: Black
ACCESSORIES
Full width meat/grill pan
Telescopic shelf runners (optional: TR2LS)

Energy A Class

B3101-5

Single oven with 5 functions.

- Anti-fingerprint stainless steel
- True fan - Ventitherm® - ensuring no transfer of flavours so you can cook sweet and savoury together
- Heat activated catalytic liners absorb fat splashes during cooking which are oxidised at high temperatures reducing cleaning time
- Retractable controls for a flush finish and easy cleaning

FEATURES
True fan - Ventitherm®
Rotitherm® roasting
Dual circuit economy variable grill
Fan controlled defrosting
CONTROL
LED display with retractable control knobs
Fully programmable oven timer
REASSURANCE
Isofront® plus triple glazed door
Full glass inner door with removable panes for easy cleaning
DESIGN
B3101-5-M: Anti-fingerprint stainless steel
B3101-5-W: White / B3101-5-B: Black
ACCESSORIES
Full width meat/grill pan
Telescopic shelf runners (optional: TR2LS)

Energy A Class

B2100-5

Single oven with 4 functions.

- Anti-fingerprint stainless steel
- True fan - Ventitherm® - ensuring no transfer of flavours so you can cook sweet and savoury together
- Rotitherm roasting combines the grill and fan alternately for a perfect spit roast effect
- Diamond glazed enamel interior - ultra smooth enamel for easy cleaning

FEATURES
True fan - Ventitherm®
Rotitherm® roasting
Full width variable grill - fold down
Fan controlled defrosting
CONTROL
LED display with retractable control knobs
Fully programmable oven timer
REASSURANCE
Isofront® plus double glazed door
Full glass inner door with removable pane for easy cleaning
DESIGN
B2100-5-M: Anti-fingerprint stainless steel
B2100-5-W: White
ACCESSORIES
Full width meat/grill pan
Telescopic shelf runners (optional: TR2LS)

Energy A Class

B8139-5

90cm multifunction single oven with 8 functions.

- Anti-fingerprint stainless steel
- 90cm wide giving you extra cooking capacity
- LED digital display with touch controls for easy setting
- The multifunction oven provides a host of cooking functions for you to control the desired result

FEATURES
True fan - Ventitherm®
Rotitherm® roasting
Conventional cooking
Fan baking
Base heat finishing
Top heat browning
Food probe
Dual circuit economy variable grill
CONTROL
Illuminated retractable control knobs
Fully programmable oven timer
REASSURANCE
Isofront® plus triple glazed door
DESIGN
B8139-5-M: Anti-fingerprint stainless steel
ACCESSORIES
Full width meat pan
2 baking shelves and pizza stone

Energy B Class

COMPETENCE
AEG
Electrolux

Sleek digital display controls both ovens.

D8810-6

This efficient double oven, energy rated best in class, combines great functionality with style, offering a wide choice of cooking functions in both ovens.

- AA energy rating for optimum efficiency
- Sleek electronic digital controls with fully interactive display for precise control
- Interactive digital cooking recommends the ideal cooking temperature for the function selected and keeps you informed on the cooking process
- True fan Ventitherm® - precise heat distribution and temperature control gives perfect cooking results

FEATURES
True fan - Ventitherm® (main and top oven)
Fan controlled defrosting (main and top oven)
Rotitherm® roasting (main and top oven)
Conventional cooking (main only)
Fan baking (main and top oven)
Base heat finishing (main and top oven)
Slow cook (main and top oven)
Keep warm (main only)
Dual circuit economy variable grill (main and top oven)
CONTROL
Push button digital controls
Fully programmable oven timer
REASSURANCE
Isofront® plus triple glazed door
Full glass inner door with removable panes for easy cleaning
Heat activated catalytic cleaning
Child safety lock
DESIGN
D8810-6-M: Anti-fingerprint stainless steel
ACCESSORIES
Full width meat pan/grill pan

Energy class A Main oven
Energy class A Top oven

D4111-6

True fan - Ventitherm® multifunction double oven with 8 main and 5 top oven functions.

- AA energy rating for optimum efficiency
- The multifunction main oven provides a host of cooking functions for you to control the desired result
- True fan - Ventitherm® - ensuring no transfer of flavours so you can cook sweet and savoury together
- Heat activated catalytic liners absorb fat splashes during cooking which are oxidised at high temperatures reducing cleaning time
- Full inner glass doors with removable glass panes for easy cleaning

FEATURES
True fan - Ventitherm® (main only)
Fan controlled defrosting (main only)
Rotitherm® roasting (main only)
Conventional cooking (main and top)
Top heat finishing (top only)
Fan baking (main only)
Base heat finishing (main and top oven)
Dual circuit economy variable grill (main and top)
CONTROL
Retractable oven controls
Fully programmable oven timer
REASSURANCE
Isofront® double glazed doors
DESIGN
D4111-6-M: Anti-fingerprint stainless steel
ACCESSORIES
Full width meat pan/grill pan

Energy class A Main oven | Energy class A Top oven

D3101-6

True fan - Ventitherm® double oven with 2 main and 5 top oven functions.

- AA energy rating for optimum efficiency
- True fan - Ventitherm® - ensuring no transfer of flavours so you can cook sweet and savoury together
- Full inner glass doors with removable glass panes for easy cleaning
- Diamond glazed enamel interior - ultra smooth enamel for easy cleaning

FEATURES
True fan - Ventitherm® (main only)
Fan controlled defrosting (main only)
Conventional cooking (top only)
Top heat finishing (top only)
Base heat finishing (top only)
Dual circuit economy variable grill (top only)
CONTROL
Retractable oven controls
Fully programmable oven timer
REASSURANCE
Isofront® double glazed doors
DESIGN
D3101-6-M: Anti-fingerprint stainless steel
D3101-6-W: White / D3101-6-B: Black
ACCESSORIES
Full width meat pan/grill pan

Energy class A Main oven | Energy class A Top oven

U8810-6

True fan - Ventitherm® multifunction double under-counter oven with 10 main and 8 top oven functions.

- AA energy rating for optimum efficiency
- Electronic push button controls with fully interactive display
- The multifunction oven provides a host of cooking functions to enable you to control the desired result
- Interactive digital cooking recommends the ideal cooking temperature for the function selected
- True fan - Ventitherm® - precise heat distribution and temperature control gives perfect cooking results

FEATURES
True fan - Ventitherm® (main and top oven)
Fan controlled defrosting (main and top oven)
Rotitherm® roasting (main and top oven)
Conventional cooking (main only)
Fan baking (main and top oven)
Base heat finishing (main and top oven)
Slow cook (main and top oven)
Keep warm (main only)
Dual circuit economy variable grill (main and top oven)
CONTROL
Push button digital controls
Fully programmable oven timer
REASSURANCE
Isofront® plus triple glazed door
Heat activated catalytic cleaning
DESIGN
U8810-6-M: Anti-fingerprint stainless steel
ACCESSORIES
Full width meat pan / grill pan

Energy class A Main oven
Energy class A Top oven

U4111-6

True fan - Ventitherm® double under-counter oven with 2 main and 5 top oven functions.

- AA energy rating for optimum efficiency
- True fan - Ventitherm® - ensuring no transfer of flavours so you can cook sweet and savoury together
- Heat activated catalytic liners absorb fat splashes during cooking which are oxidised at high temperatures reducing cleaning time

FEATURES
True fan - Ventitherm® (main only)
Fan controlled defrosting (main only)
Conventional cooking (top only)
Top heat finishing (top only)
Base heat finishing (top only)
Dual circuit economy variable grill (top only)
CONTROL
Retractable oven controls with LED display
Fully programmable oven timer
REASSURANCE
Isofront® double glazed doors
DESIGN
U4111-6-M: Anti-fingerprint stainless steel
U4111-6-W: White
ACCESSORIES
Full width meat pan / grill pan

Energy class A Main oven
Energy class A Top oven